

CITY COUNCIL
ATLANTA, GEORGIA

02-0-2090

**SUBSTITUTE ORDINANCE
BY CITY UTILITIES COMMITTEE**

**AN ORDINANCE TO AMEND THE CITY OF ATLANTA
CODE OF ORDINANCES, PART 154, DIVISION IV,
SECTION 154-297, TO RECOUP THE COST TO THE CITY
OF ENFORCEMENT OF THE GREASE MANAGEMENT
ORDINANCE; AND FOR OTHER PURPOSES.**

WHEREAS, the City of Atlanta is responsible for the management, operation and maintenance of its sanitary and combined sewer system; and

WHEREAS, the City has experienced sewer overflows as a result of blockages caused by the discharge of fats, oils and grease by food service, sales and processing establishments throughout its sewer system; and

WHEREAS, in accordance with the First Amended Consent Decree, Grease Management Plan, the City adopted Ordinance No. 2001-5 and revised the Code of Ordinances, Part 154, Division IV, Section 154-297 to protect its sewer system from the damaging effects of the discharge of fats, oil and grease; and

WHEREAS, the cost of enforcement of the Grease Management Ordinance has increased since 2001; and

WHEREAS, fees should be increased to recover costs incurred by the City in the administration of the ordinance; and

WHEREAS, revisions to the text of the ordinance should be made for clarity.

NOW, THEREFORE, BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF ATLANTA, GEORGIA as follows:

Section 1. That the Code of Ordinances, Part 154, Division IV, Section 154-297 including subsections thereof is hereby amended by rescinding the same and adopting in lieu thereof the text as shown in Exhibit "A" attached hereto.

Section 2. That the effective date of fees increased by this ordinance shall be the first day of the month of the next billing period following adoption by the Council and approval by the Mayor.

Section 3. All fees collected in accordance with this ordinance shall be deposited to the following fund: 2J01 422307B00001.

A true copy,

Ronda Daughtrich Johnson
Municipal Clerk, CMC

ADOPTED as amended by Council
APPROVED by the Mayor

September 2, 2003
September 10, 2003

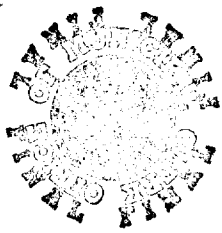


Exhibit "A"

Sec. 154-297. City of Atlanta Grease Management Ordinance.

This section shall be known and may hereafter be referred to as the "City of Atlanta Grease Management Ordinance."

Sec. 154-297.00. Definitions.

The following words, terms and phrases, when used in this division, shall have the meanings ascribed to them in this section, except where the context clearly indicates a different meaning:

Applicant means any owner or agent of the owner of any food service, food sales or food processing establishment submitting an application for a Food Service Wastewater Discharge Permit to the Department of Watershed Management for consideration for approval.

Commissioner means the Commissioner of the Department of Watershed Management or his designee, or such person as the Mayor may designate to carry out the functions set forth herein.

Department means the Department of Watershed Management.

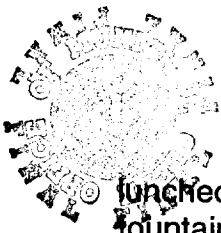
Facility means a building or a location where food service, sales or processing, as defined in this section, occurs as identified by the numbering system for public streets used as directions for delivery.

FOG means fats, oil and grease. *Food* means any raw, cooked, or processed edible substance, ice, beverage or ingredient used or intended for use or for sale in whole or in part for human consumption.

Food processing establishment means a commercial establishment in which food is manufactured or packaged for human consumption. The term does not include a food service establishment, retail food sales store, or commissary.

Food sales establishment means retail and wholesale grocery stores, retail seafood stores, bakeries, confectioneries, fruit, nuts, and vegetable stores and places of business, and similar establishments, mobile or permanent, engaged in the sale of food primarily for consumption off premises.

Food service establishment means any establishment for the preparation and/or serving of meals, lunches, short orders, sandwiches, frozen desserts, or other edible products. The term includes: restaurants, coffee shops, cafeterias, short order cafes,



luncheonettes, taverns, lunchrooms, places which manufacture retail sandwiches, soda fountains; institutional cafeterias, catering establishments, food vending vehicles and operations connected therewith; and similar facilities by whatever name called. The term "food service establishment" shall not mean a "food sales establishment," as defined in this division, which does not provide seating or facilities for consumption of food on the premises.

Fryer oil means oil that is used and/or reused in fryers for the preparation of such foods as fried chicken or french fries.

Grease means rendered animal fat, vegetable shortening, and other such oily matter used for the purposes of and resulting from cooking and/or preparing foods.

Grease trap means a device or interceptor that is designed, installed and operated in accordance with the manufacturer's specifications to separate and retain fats, oils and grease from liquid waste and allow the remaining liquid waste to discharge into the City's sewer collection system.

Mobile food unit means a self-propelled vehicle or mounted unit intended to be used as a food service establishment and is not regulated by this division.

Permit means written authorization to discharge to the City's wastewater collection system granted by the department to the owner of a facility or his/her authorized agent to operate a food service establishment, food sales or food processing establishment and indicates satisfactory compliance with this section.

Sampling Port means the last point downstream of a grease trap that will accommodate sampling to take place prior to the discharge of effluent to the City's sewer collection system.

Temporary food service establishment means a food service establishment that has no permanent sewer connection and operates at the same location for a period of time of not more than 14 consecutive days in conjunction with a single event, such as a fair, carnival, circus, exhibition or similar temporary gathering, is not regulated by this section.

User means, for purposes of this section, the owner or operator of a food service, food sales or food processing establishment that discharges wastewater into the City sewer system.

Sec. 154-297.01. Food processing, sales, and/or service establishment (grease trap) regulations/new installation.

(a) Permit required. For new construction after the effective date of this section and after the issuance of a plumbing permit issued by the bureau of buildings, the owner or operator (hereinafter called the user) of a food processing, sales, or service



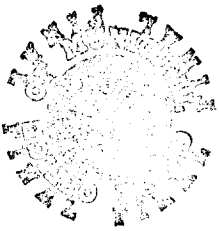
establishment which discharges wastewater into the city's sewer system shall obtain a Food Service Wastewater Discharge Permit. This permit shall be obtained prior to the issuance of any business license issued by the city. Failure to obtain the food service wastewater discharge permit shall be grounds for revocation of the city business license.

- (1) Annual Fee. There will be an annual permit fee for a food service wastewater discharge permit as set forth in the schedule below:

Number of Grease Traps	Fee
0-5	\$ 300.00
6-10	\$ 600.00
11-15	\$ 900.00
16-20	\$1,200.00
21-25	\$1,500.00
26-30	\$1,800.00
31-35	\$2,100.00
36-40	\$2,400.00
41-45	\$2,700.00
46-50	\$3,000.00
51-55	\$3,300.00
56-60	\$3,600.00

For each 5 additional grease traps in excess of 60 traps, the maximum fee shall be increased by \$300.

- (2) A re-inspection fee of one-hundred (\$100.00) dollars per each trap shall be charged for any facility that fails any grease trap inspection, in addition to any fines that may be imposed by the courts for any other violations as provided in this section.
- (3) The commissioner will evaluate these fees annually, based on the cost to the City of operation and maintenance, and adjust such fees administratively to ensure full cost recovery; provided however, a fee increase of less than 10% per year shall not require approval of the City Council. Any such fee adjustment shall be posted in the office of the Municipal Clerk and permittees shall be given written notice prior to the time for renewal of annual permits. .
- (4) Application. All information requested in the food service wastewater discharge Permit application shall be certified by the applicant as true and complete prior to review for approval. The application shall apply to all grease traps located at the same facility having the same street address and operated by the same owner and/or management (referred to as "user"). Each grease trap shall be identified by a unique identifier selected




and noted in the application by the user. The commissioner shall review completed applications for approval within 30 days of receipt.

- (5) Permit conditions may include, but are not limited to, the following:
- a. Permit duration;
 - b. Permit fee;
 - c. Permit non-transfer;
 - d. Frequency of inspections;
 - e. Pretreatment requirements;
 - f. Maintenance requirements;
 - g. Limitations on time or rate of discharge;
 - h. Compliance schedules;
 - i. Requirements for maintenance of records and submission of reports;
 - j. Statement of permission to the commissioner and other duly authorized employees of the city to enter upon the user's property without prior notification for the purposes of inspection, observation, photography, records examination and copying, measurement, sampling or testing; and/or
 - k. Other conditions deemed necessary by the commissioner to ensure compliance with this article or other applicable ordinances, laws, or regulations.

(6) **Denial Of Permit.** If a permit for a location is denied, the Applicant will be notified within sixty (60) calendar days of the Commissioner's determination to deny the Application.

- a) **Notification.** The Applicant will be advised in writing of the specific cause for the denial.
- b) **Process.** An applicant who is denied a permit under this article shall have the right to appeal such denial to the Mayor. The appeal shall be filed within three business days after the notice of denial is received.



(b) Grease trap requirements. All food service, sales and processing establishments, except for small areas designated as break areas or the equivalent and/or industrial user's wastewater discharge regulated under the pretreatment ordinance, discharging wastewater containing fats, oils and grease (FOG) to the city's sewer collection system and water pollution control facilities shall install, operate, and maintain a sufficiently sized "grease trap" necessary to achieve and maintain compliance as indicated below:

(1) Outdoor grease traps requirements.

- a. Grease traps for new food processing, sales, or service establishments shall have a capacity not less than two 1,500 gallon traps in series for a total capacity of 3,000 gallons. See City of Atlanta Detail entitled Recommended Grease Trap Design.

Exceptions:

1. *Limited space available to install outside grease traps.* The commissioner may approve the installation of a single 1,500 gallon grease trap in cases where site conditions prevent the installation of two 1,500 gallon traps in series.
2. *Seating capacities of 100 persons or less.* The commissioner may approve the installation of a single 1,500 gallon grease trap in facilities having a seating capacity of 100 persons or less. See City of Atlanta Detail entitled Recommended Grease Trap Design.
3. *Indoor grease trap.* The commissioner may approve the installation of indoor grease traps provided the establishment is not equipped with a dishwasher and/or food waste grinder. All indoor traps shall be sized and installed in accordance with the following Tables I, II, and III, which have been extracted from Plumbing and Drainage Standard PDI-6101, Testing and Rating Procedure for Grease Interceptors with Appendix of Sizing and Installation Data, 1996 or as updated from time to time.

(2) It is prohibited to discharge the following materials into an indoor grease trap:

- a. Wastewater with a temperature higher than 140 degrees Fahrenheit.
 - b. Wastewater discharge from dishwasher.
 - c. Acid or caustic trap cleaners.
 - d. Wastewater discharge from garbage disposals.
-

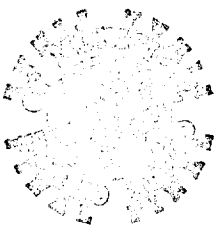


Table I. Typical Sizes and Volumes of Sink Compartments

<i>Fixture Compartment Size (Inches)</i>	<i>Number of Compartments</i>	<i>Drainage Load (Gallons)</i>	<i>Recommended PDI Size Grease Interceptor</i>
18 X 12 X 6	1	4.2	7
16 X 14 X 8	1	5.8	7
20 X 18 X 8	1	9.4	10
18 X 16 X 8	2	15.0	15
20 X 18 X 8	2	18.7	20
30 X 20 X 8	1	15.5	20
24 X 20 X 12	1	18.7	20
22 X 20 X 8	2	23.0	25
22 X 20 X 12	2	34.0	35
48 X 24 X 12	2	44.9	50
22 X 20 X 12	3	51.4	70
22 X 20 X 12	4	68.6	70

Table II. Procedure for Sizing Indoor Grease Traps

(Flow rates shall be calculated based on a two minute drainage period)

<i>Steps</i>	<i>Formula</i>	<i>Example</i>
1	Determine cubic content of fixture by multiplying length width X depth.	A sink 48" length by 24" wide by 12" deep. Cubic content $48 \times 24 \times 12 = 13,824$ cubic inches.
2	Determine capacity in gallons. 1 gal. = 231 cubic inches.	Contents in gallons $13,824 / 231 = 59.8$ gallons
3	Determine actual drainage	Actual drainage load

load. The fixture is normally filled to about 75% of capacity with water. The items being washed displace about 25% of the content, thus actual drainage load = 75% of fixture capacity.

$$0.75 \times 59.8 = 44.9 \text{ gallons}$$

- 4 Determine flow rate and drainage period. In general, drainage period is the actual time required to completely drain the fixture.
Flow rate = (Actual Drainage Load)/(Drainage Period)

Flow rates shall be calculated on the basis of a two-minute drainage period.
Two-minute period
 $44.9/2 = 22.5 \text{ GPM flow rate}$

- 5 Select indoor grease trap using the following Table A1.2 for Sizing and Rating, which corresponds to the flow rate, calculated.
Note: Select next larger size when flow rate falls between two sizes listed.

For two-minute period:
22.5 GPM requires PDI size " 25."

Table III. Sizing and Rating of Indoor Traps

PDI Size Symbol	4	7	10	15	20	25	35	50
Flow Rate GPM	4	7	10	15	20	25	35	50
Grease Capacity Pounds	8	14	20	30	40	50	70	100

(c) Outdoor grease traps shall have the following design features: A tee inlet in which one tee branch extends a minimum of one foot below the liquid level, an outlet tee with a minimum submergence of 2/3 the liquid depth, a baffle to separate the trap into two compartments and two manhole access ways for inspection of inlet and outlet tees. The trap shall have cleanouts and be located for easy access for pump out and inspection. Dishwasher, floor drains, mop sink and food grinder wastewater shall be



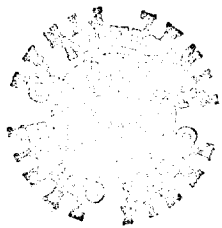
discharged to outdoor grease traps. See City of Atlanta Detail entitled Recommended Grease Trap Design.

(d) *Alternative Grease Trap Technologies.*

- (1) The commissioner may approve the use of alternative grease trap technologies, e.g. skimmers, for controlling FOG discharges in lieu of a passive grease trap if he determines such device would be as effective or more effective. If approved, any such device must be wired directly to the circuit breaker and contain an audio and visual alarm that can only be reset by opening and servicing such device.
- (2) The user shall provide the following information to allow the commissioner to evaluate the proposed technology:
 - a. A proposal that is specific for the food service, sales or processing establishment under consideration. The commissioner will not consider a general or generic proposal.
 - b. Complete information regarding the performance, and proof of effectiveness of removing FOG of the proposed alternative grease trap technology, including specifications for maintenance service frequency and other performance related documents as may be required.
 - c. The manufacturer's installation and operation manuals.
- (3) If approved, the user shall install and maintain such device in accordance with the manufacturer's installation and operation specifications; provided however, frequency of maintenance shall not be less than as specified in the user's permit.

Sec. 154-297.02. Food service establishment (grease trap) regulations/existing installations.


- (a) *Permit required.* The owner or operator (hereinafter called the user) of a food processing, sales, or service establishment which discharges wastewater into the city's sewer collection system, installed before the adoption of the section, shall obtain a food service wastewater discharge permit. This permit shall be obtained prior to the issuance of any business license issued by the city. Failure to obtain the food service wastewater discharge permit shall be grounds for revocation or denial of the city business license.
 - (1) There will be a fee for a food service wastewater discharge permit as set forth in the schedule below.



Number of Grease Traps	Fee
0-5	\$ 300.00
6-10	\$ 600.00
11-15	\$ 900.00
16-20	\$1,200.00
21-25	\$1,500.00
26-30	\$1,800.00
31-35	\$2,100.00
36-40	\$2,400.00
41-45	\$2,700.00
46-50	\$3,000.00
51-55	\$3,300.00
56-60	\$3,600.00

For each 5 additional traps in excess of 60 traps, the maximum fee shall be increased by \$300.

- (2) A re-inspection fee of one-hundred (\$100.00) dollars for each grease trap shall be charged for any facility that fails any grease trap inspection, in addition to any fines that may be imposed by the courts for any other violations as provided in this section.
- (3) The commissioner will evaluate these fees annually, based on the cost to the City of operation and maintenance, and adjust such fees administratively to ensure full cost recovery; provided however, a fee adjustment of less than 10% per year shall not require approval of the City Council. Any such fee adjustment shall be posted in the office of the Municipal Clerk and permittees shall be given written notice prior to the time for renewal of annual permits.
- (4) Application. All information requested in the food service wastewater discharge Permit application shall be certified by the applicant as true and complete prior to review for approval. The application shall apply to all grease traps located at the same facility having the same street address and operated by the same owner and/or management (referred to as "user"). Each grease trap shall be identified by a unique identifier selected and noted in the application by the user. The commissioner shall review completed applications for approval within 30 days of receipt.
- (5) Permit conditions may include, but are not limited to, the following:
 - a. Permit duration;
 - b. Permit fee;

- 
- c. Permit non-transfer;
 - d. Frequency of inspection;
 - e. Pretreatment requirements;
 - f. Maintenance requirements;
 - g. Limitations on time or rate of discharge;
 - h. Compliance schedules;
 - i. Requirements for maintenance of records and submission of reports;
 - j. Statement of permission to the commissioner and other duly authorized employees of the city, to enter upon the user's property without prior notification for the purposes of inspection, observation, photography, records examination and copying, measurement, sampling or testing; and/or;
 - k. Other conditions deemed necessary by the commissioner to ensure compliance with this article or other applicable ordinances, laws, or regulations.

(6) Denial Of Permit. If a permit for a location is denied, the Applicant will be notified within sixty (60) calendar days of the Commissioner's determination to deny the Application.

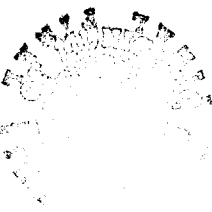
a) Notification. The Applicant will be advised in writing of the specific cause for the denial.

b) Process. An applicant who is denied a permit under this article shall have the right to appeal such denial to the Mayor. The appeal shall be filed within three business days after the notice of denial is received.

(b) Replacement of an existing grease trap shall be subject to the standards applicable to new installation of a grease trap set out in this section, unless otherwise approved by the commissioner pursuant to other authority set out in Part 154 of the Code.

Sec. 154-297.03. Maintenance and inspection requirements for new and existing grease traps.

(a) *Frequency of maintenance by the owner/user.*



(1) Maintenance of an outdoor grease trap. Maintenance shall be performed at frequencies necessary to protect the capacity of the sewer system against the accumulation of fats, grease and oils (FOG), as required by the "25 Percent Rule" as defined in paragraph (4) below, and at intervals specified in the permit but, in any event, not less than once every ninety (90) days.

(2) Maintenance of indoor grease trap. Maintenance shall be performed at frequencies necessary to protect the capacity of the sewer system against the accumulation of fats, grease and oils (FOG) as required by the "25 Percent Rule" as defined in this section. Indoor grease traps must be cleaned at intervals specified in the permit, but, in any event, at intervals no less than once every fourteen (14) days. For those food service, sales or processing establishments that are operated infrequently and only for special events, the commissioner may permit a maintenance frequency related to the event schedule.

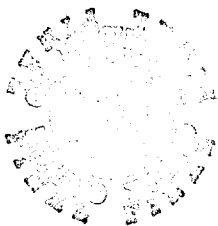
(3) It is specifically prohibited to maintain grease traps or any component of the plumbing system tributary to a grease trap or interceptor that discharges into the city's waste system by the introduction or addition of bacteriological, chemical, or enzymatic addition or treatment.

It shall also be prohibited to dispose of fryer oil to the city's wastewater collection system.

(4) The "25 Percent Rule" requires that the depth of oil and grease (floating and settled) in a trap shall not be equal to or greater than 25 % of the total operating depth of the trap. The operating depth of a trap is determined by measuring the internal depth from the outlet water elevation to the bottom of the trap. In application of this rule, the depth of floating oil and grease shall not be greater than twenty (20) percent of total operating depth of a trap since five (5) percent of the oil and grease is generally settled at the bottom of the trap.

(5) The user shall be responsible for the proper removal and disposal of the grease trap waste to a transporter and maintenance of records of disposal as specified in this section. All waste removed from each grease trap must be disposed of at an appropriate facility designed to receive such waste. In no manner shall any grease trap pumpage be discharged to the city's sewer collection or stormwater sewer system as otherwise prohibited in the sewer use ordinance.

Maintenance shall include the complete removal of all contents, including floatable materials, wastewater, sludges, and solids. Top skimming of outdoor grease traps, decanting or back flushing of the grease trap or its wastes for the purpose of reducing the volume to be hauled is prohibited.



Further, the discharge of liquid, semi-solids, or solids into a grease trap from vehicles after servicing is prohibited. Vehicles capable of separating water from grease shall not discharge separated water into the grease trap or into the wastewater collection system.

Grease traps must be operated in accordance with the manufacturer's specifications and/or in accordance with generally accepted engineering standards and practices.

- (6) *Record* keeping requirement. The user shall be responsible for maintaining records (manifests), permit applications, correspondence, sample data or any documentation as may be requested by the commissioner) as to the dates of service, quantity of waste removed, end disposal site of waste, and waste hauler. These records shall be kept on-site at the user's location for a period of three years and subject to the commissioner review without prior notification. The records shall also be submitted for annual permit renewal as required by the commissioner.

The manifest shall contain the information listed below:

Food service, sales or processing establishment

Name:

Address:

Phone:

Food service establishment wastewater discharge permit #:

Trap type and size:

Authorized signature (verifying that grease trap was cleaned and in operable condition): and

Date of service:

Service company information (waste hauler)

Name:

Address:

Phone:

Hauler permit #:



Total gallons removed from grease trap:

Disposal method:

Authorized signature and date of service:

Disposal site

Name:

Address:

Phone:

Facility permit #:

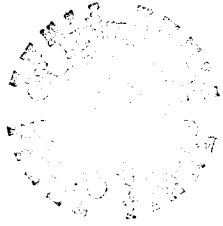
Total gallons received:

Authorized signature and date of disposal:

(b) *Frequency of inspections by the city.*

- (1) In order to achieve compliance with this section, certain food service establishments located in designated portions of the city which have a small diameter public sewer system (i.e., 8", 10", and 12"), shall be inspected a minimum of three times per year. Such inspection frequency shall be indicated on the "permit."
- (2) Inspection of a grease trap shall be performed at frequencies necessary to protect the capacity of the sewer system against the accumulation of grease and oils, as required by the "25 Percent Rule" as defined in paragraph (a)(4) above.
- (3) Once a grease trap fails an inspection, the inspector notifies the owner that the grease trap must be cleaned out within three days. After three days, the inspector will inspect the grease trap. If the grease trap is found to be in compliance, the inspector shall schedule the next inspection within 90 days for outside grease traps and 14 days for inside grease traps. If upon re-inspection the grease trap is found to be in compliance, the inspection schedule shall revert to that time period found on the food service establishment's permit.

Upon the re-inspection, if the grease trap is found to still be in violation a notice of non compliance will be issued and the grease trap user must clean the grease trap immediately.




Any grease trap, which receives three notices of noncompliance within a 24-month period, shall be deemed a nuisance by the Commissioner of Watershed Management and shall require such corrections necessary to abate said nuisance.

Any mechanically operated grease trap found in non-compliance, shall be deemed a nuisance by the Commissioner and must be upgraded to the new installations requirements of this section.

- (c) *Notice of non-compliance.* Whenever the Commissioner discovers a violation of the "25 Percent Rule," or of the plans or specifications submitted and approved hereunder, or of a permit issued hereunder, a written notice or order shall be served by the Commissioner upon the person responsible for directing discontinuance of such illegal action and the remedying of the condition that is in violation of the provisions of 154-297.03(b)(2) of this ordinance.
- (d) *Disregard of notice.* If a person served with a notice or order to remove existing unsafe conditions from systems, appliances or equipment or discontinue the use of same, should fail within a reasonable time as set by the commissioner of watershed management to comply with the requirements thereof, the commissioner of watershed management shall institute an appropriate action in the courts to compel a compliance.
- (e) *Penalties.*
 - (1) Any person who shall violate a provision of this Code or fails to comply therewith or with any of the requirements thereof shall be deemed guilty of an offense and upon conviction thereof shall be punished as provided in Section 1-8 (General Penalty) of the Code of Ordinances of the City of Atlanta, which provides:

"Whenever in this Code or in any ordinance of the City any act is prohibited or is made or declared to be lawful or any offense, or whenever in this Code or ordinance the doing of any act is declared to be unlawful, where no specific penalty is provided therefore, the violation of a provision of this Code or that ordinance shall be punished by a fine not to exceed \$1,000.00 and cost of imprisonment in the City jail for not more than 60 days, or work on the public streets or on public works of the City for not more than 60 days, or by any one or more of these punishments, subject to all limitations contained in the Charter of the City. Each day any violation of this Code or of any ordinance shall constitute a separate offense.

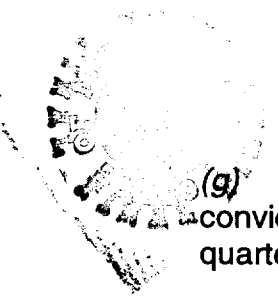


In addition to the penalties hereinabove provided, any condition caused or permitted to exist in violation of any of the provisions of this Code or any ordinance shall be deemed a public nuisance and may be abated by the City as provided by law, and each day that the condition continues shall be regarded as a new and separate offense."

- (2) The grease trap users are subject to the enforcement provisions set forth in section 154 [\$256 et seq., article V,] subdivision 4. In addition, food processing, sales, or service establishment grease trap users are subject to the following penalties for violation of this section 154-297.
- a. First offense. A fine of \$1,000.00
 - b. Second offense. A fine of \$1,000.00 and a 90-day probationary period with confinement in the city jail for a period not to exceed 30 days.
 - c. Third offense. A fine of \$1,000.00 and a 180 day probationary period with confinement in the city jail for a period not less than seven days and not more than 60 days.
 - d. In addition to the penalties provided above, if user violates the grease discharge permit ordinance three times within 24 months, the food service wastewater discharge permit will be revoked and the Commissioner may formally request that the business license of the violator be revoked and for water service to the property be disconnected.

The Code of Ordinances provides for penalties of \$1,000.00 or a maximum of six months in jail (General Code section 1-8 subpart (c). The city council may modify the penalties set out in Code section 154[-256 et seq.] within these limits.

- (3) *Additional pretreatment.* If additional pretreatment and/or maintenance is required to meet the provisions in this section, the Commissioner may require that food processing, sales, or service establishments in existence prior to the codification of this section upgrade to the provisions provided herein and above.
- (f) *Abatement.* The imposition of the penalties herein prescribed shall not preclude the city from instituting an appropriate civil action or proceeding to prevent an unlawful construction, reconstruction, alteration, repair, conversion, maintenance or use, or to restrain, correct or abate a violation, or to prevent the use of any equipment, appliance or system covered by this Code.

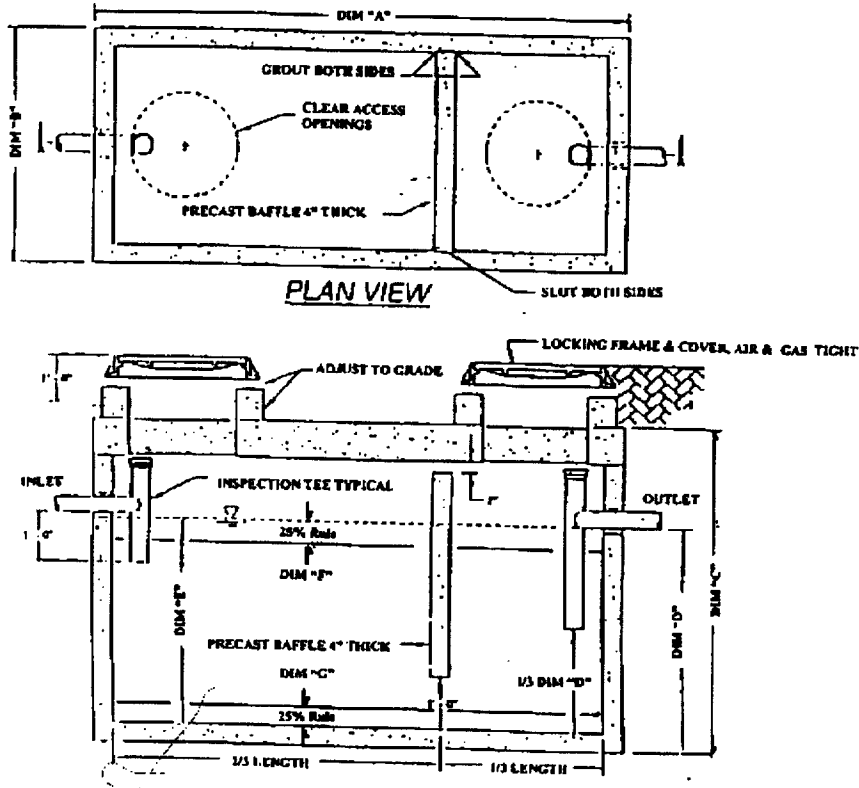


(g) *Publication of names.* The commissioner may publish the name(s) of users convicted of violation of this section in a local newspaper annually, semi-annually or quarterly.

Recommended Grease Trap Design

SIZING CHART

Gallon Capacity	DIM "A"	DIM "B"	DIM "C"	DIM "D"	DIM "E"
1000	9'-0"	5'-0"	7'-2"	4'-2"	3'-10"
1500	11'-2"	5'-8"	7'-2"	4'-4"	4'-0"



NOTE: The 25% Rule requires that the depth of oil and grease, floating and settled, (dimensions "B" & "C") shall not be equal to or greater than 25% of the total operating depth of the trap.

CITY OF ATLANTA
DEPARTMENT OF PUBLIC WORKS
GREASE TRAP DETAIL

RCS# 4980
9/02/03
1:27 PM

Atlanta City Council

Regular Session

02-O-2090 TO AMEND SEC 154-297 RECOUP COST TO CITY
 FOR GREASE (TRAP) MANAGEMENT PROGRAM
 ADOPT AS AMEND

YEAS: 14
NAYS: 0
ABSTENTIONS: 0
NOT VOTING: 2
EXCUSED: 0
ABSENT 0

Y Smith	Y Archibong	Y Moore	Y Mitchell
NV Starnes	Y Fauver	Y Martin	Y Norwood
Y Young	Y Shook	Y Maddox	Y Willis
Y Winslow	Y Muller	Y Boazman	NV Woolard

02-O-2090

02-0-2090
(Do Not Write Above This Line)

AN ORDINANCE
BY COUNCILMEMBER CLAIR MULLER

AN ORDINANCE TO AMEND THE CITY OF ATLANTA CODE OF ORDINANCES, SECTION 154-297 TO RECOVER THE COST TO THE CITY FOR GREASE MANAGEMENT PROGRAM (GREASE TRAP ORDINANCE); AND FOR OTHER PURPOSES

ADOPTED BY

SEP 02 2003

COUNCIL

SUBSTITUTE

As Amended

- ☐ CONSENT REFER
- ☐ REGULAR REPORT REFER
- ☐ ADVERTISE & REFER
- ☐ 1st ADOPT 2nd READ & REFER
- ☒ PERSONAL PAPER REFER

Date Referred 11/18/02
Referred To: City Utilities
Date Referred 4/21/03
Referred To: City Utilities
Date Referred _____
Referred To: _____

First Reading

Committee _____
Date _____
Chair _____
Referred To _____

Committee 1/14/03
Date 2/26/03
Chair

Action
Fav, Adv, Hold (see rev. side)
Other _____

Members

Refer To _____

Second Reading

Committee _____
Date _____
Chair _____

Committee 1/14/03
Date 2/26/03
Chair

Action
Fav, Adv, Hold (see rev. side)
Other ON SUBSTITUTE

Members

Refer To _____

FINAL COUNCIL ACTION
☒ 2nd ☒ 1st & 2nd ☐ 3rd
Readings
☐ Consent ☐ V Vote ☒ RC Vote

CERTIFIED

CERTIFIED
SEP 02 2003

ATLANTA CITY COUNCIL PRESIDENT
Attee W. Hubbard

CERTIFIED
SEP 02 2003

MAYOR'S ACTION
DEPUTY MUNICIPAL CLERK

Mayor Frank
SEP 1 2003